

Grilled Salmon with Honey-Soy Marinade

Yield: 8 servings

Ingredients

- | | |
|--|-------------------------------------|
| 1 Tbsp. Brown sugar, packed | 1 Tbsp. Butter or margarine, melted |
| 1 Tbsp. Olive oil or Vegetable oil | 1 Tbsp. Honey |
| 1 Tbsp. Soy sauce | 1 Clove garlic, finely chopped |
| 1 large Salmon fillet, cut into 8 pieces | |

Directions

1. In small bowl, mix all ingredients except salmon
2. In shallow glass or plastic dish, place salmon. Pour marinade over and refrigerate at least 30 minutes but no longer than 1 hour.
3. Heat coals or gas grill, Remove salmon from marinade; reserve marinade. Place salmon, skin side down on grill. Cover and grill over medium heat 10-20 minutes, brushing 2-3 times with marinade, until salmon is flaky. Discard any remaining marinade.

